



Eggless Pasta



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Recipe By: Webby

"Anyone on an eggless or low-cholesterol diet will appreciate this recipe."

Ingredients

2 cups semolina flour
1/2 teaspoon salt

1/2 cup warm water

Directions

- 1 In a large bowl, mix flour and salt. Add warm water and stir to make a stiff dough. Increase water if dough seems too dry.
- 2 Pat the dough into a ball and turn out onto a lightly floured surface. Knead for 10 to 15 minutes. Cover. Let dough rest for 20 minutes.
- 3 Roll out dough using rolling pin or pasta machine. Work with a 1/4 of the dough at one time. Keep the rest covered, to prevent from drying out. Roll by hand to 1/16 of an inch thick. By machine, stop at the third to last setting.
- 4 Cut pasta into desired shapes.
- 5 Cook fresh noodles in boiling salted water for 3 to 5 minutes. Drain.

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